

McT's Shrimp House & Tavern

1523 Periwinkle Way, Sanibel Island 472-3161

Dinner served daily 4:45 pm. – 10 pm. ❖ Tavern Opens at 4 pm. ❖ Children's Menu Available
Tavern Menu



ENTREES

Entrees served with choice of potato, house salad and maple bread.

McT's ACE All the shrimp you care to eat, steamed and served by the bowlful. Pink Gulf shrimp, rock shrimp, or combination **Market Price**

BAYOU SHRIMP Also all you care to eat, steamed with a Cajun flair. Seasoned with a black fish seasoning and a waft of garlic, okay bayou? **Market Price**

McT's DEEP FRIED SHRIMP Butterflied and ever so lightly battered and fried. A favorite of every all-American shrimp lover. Don't want it fried? Okay, we'll sauté it **\$16.95**

SHRIMP OSCAR DE LA RENTA A designer dish designed to please the palette. Shrimp resting under asparagus, blue crab meat, and béarnaise sauce **\$19.95**

COCONUT FRIED SHRIMP The Sanibel Way...with plum sauce for dipping **\$16.95**

BEER BATTER SHRIMP Our large shrimp dipped in hearty, robust beer batter, fried to full perfection and served with a sweet & sour sauce. Auch du lieber! **\$16.95**

THAT'S ITALIAN! Lightly-fried jumbo shrimp smothered in McT's red sauce and mozzarella cheese, baked 'til terrific. Al's favorite in Chicago in the late '20's and '30's **\$16.95**

SAY CHEESE Picture yourself enjoying this shrimp treat. Baked jumbo shrimp with a topping of cheddar, provolone and Monterey Jack cheeses, bacon bits, scallions **\$16.95**

SIDE SPLITTIN' STUFFED SHRIMP Split and filled with blue crab and Alaskan snow crabmeat stuffing, baked and served with seasoned bread crumbs and a hollandaise sauce **\$17.95**

BAR-B-QUE SHRIMP Shrimp in McT's bar-b-que sauce, topped with bacon bits, Swiss cheese and scallions **\$16.95**

ZYDECO TOUS PA TOUS SHRIMP Shrimp fried up Cajun style and served with a cool, creamy bleu cheese ranch dressing **\$16.95**

SHRIMP ALMONDINE Jumbo shrimp rolled in almonds and deep fried, served with our amaretto sauce **\$17.95**



APPETIZING OPENERS

CLAM CHOWDER An old island recipe, a New England island, that is **\$4.75**

McT's CONCH CHOWDER A spicy blending of Bahamian Mama's & a Key Wester's recipes with a little added zip **\$4.75**

SOUP DU JOUR Today's creation from our chef **Market Price**

ARTICHOKEs Artichoke hearts, deep fried, dusted with parmesan & served with our special garlic hollandaise **\$5.95**

McTATORSKINS Baked potato skins; deep fried, loaded with cheddar & bacon, then brought to broiled perfection **\$4.25**

SOFT BURRO A softer, kinder burro – a flour tortilla filled with refried beans, seasoned ground beef & cheese. Garnished with lettuce, tomato, onion, salsa & guacamole **\$5.95**

BUFFALO ROCK SHRIMP Gulf rock shrimp, peeled, done buffalo style, served with McT's cool creamy bleu cheese sauce & celery **\$6.95**

MACHO NACHO A foundation of tostada chips surrounded by beef, refried beans, lettuce, tomato, onion, sour cream, guacamole, salsa & cheddar. Caramba! **\$5.95**

SHRIMP COCKTAIL Four iced jumbos – served with cocktail sauce & lemon **\$7.95**

SHARK FINGERS Did you know they had hands? Strips of meat marinated in spices, then batter fried to perfection **\$4.95**

CLAMS OREGANATA Beautiful clams steamed & topped with seasoned bread crumbs ... **6 for \$6.95**

CLAMS On the half shell
12 for **\$8.95** **6 for \$4.95**

CLAMS CASINO Clams baked and topped with a little onion, green pepper, bread crumbs and bacon **6 for \$6.95**

CALAMARI Yep! Squid – Cajun fried. Try it! .. **\$6.95**

CRABMEATBALLS Alaskan snow crab meat tucked in mushroom caps. Baked and topped with hollandaise **\$5.95**

CHICKEN WINGS...Hold on to your chapeau (hat, that is)...they come one way...EXTRA HOT, served with bleu cheese ranch dip **\$5.95**

ZUCCHINI SPEARS Cut thin, fried delicately & sprinkled with parmesan cheese. A light & delicious beginning – with red sauce **\$3.95**

SHROOM BROOMS Ahh – mushrooms lightly breaded, fried & sprinkled with parmesan & red sauce on the side **\$3.95**

FRIED MOZZARELLA Sticks of cheese rolled in seasoned bread crumbs with red sauce **\$4.95**

CRAB CAKE Snowcrab & blue crab combined in a cake that's great **\$5.95**

HOUSE SMOKED SALMON...Chilled, garnished & served with a mustard-horseradish cream sauce to dip **\$6.95**

MUSSELS MARINARA A beautiful, bountiful plate of mussels, steamed in McT's marinara or garlic butter if you prefer **\$6.95**

OYSTERS ON THE HALF SHELL A noted aphrodisiac, Cassanova (6) **\$4.95**
Don Juan (12) **\$8.95**

OYSTERS SCAMPI Swiss cheese, bacon & garlic, all on the hot shell **6 for \$6.95**

OYSTERS ROCKEFELLER An exquisite favorite. Oysters on the half shell prepared the classic way **6 for \$6.95**

OYSTERS ROMANO Baked with a seductive blanket of mozzarella & red sauce **6 for \$6.95**

OYSTERS CASINO You'll have great luck with this casino **6 for \$6.95**

2 + 2 + 2 = ECSTACY! Two Scampi, two Rockefeller & two Romano. The Sampler **\$6.95**

ZYDECO FRIED CHICKEN Tender chicken strips seasoned with blackening spices & fried up Cajun style, served with a cool, creamy bleu cheese ranch dressing **\$5.95**

SEAFOOD DIP Lobster bisque, scallops, shrimp, spinach & cheddar served with toasted black pumpernickel for spreading **\$6.95**

CONCH FRITTERS Minced conch meat, fried in batter inclusive of: onions, peppers & jalapeno peppers, served with cocktail sauce **\$6.25**

"There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are in greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician."

Please notify us of any dietary needs – we will do our best to accommodate you.
Fresh fish, lovingly prepared, takes a bit of time – we suggest an appetizer, a beverage and good conversation.



BLACKENED SHRIMP McT's blackened Voodoo Shrimp\$17.95

FRIED SHRIMP PLATTER Two coconut, two almondine, two zydeco\$17.95

ALASKAN SNOW CRAB Served by the basketful**Market Price**

KING CRAB One pound dinner. Steamed and served with drawn butter**Market Price**

STONE CRAB CLAWS A Floridian favorite (when in season)**Market Price**

FLORIDA LOBSTER TAIL 5 or 9 oz. of pure meat**Market Price**

GROUPEL AND STUFFED SHRIMP A filet of grouper and two stuffed shrimp, baked or fried until perfect. If you want your grouper blackened, say the word\$18.95

PAN FRIED GROUPEL Grouper dressed to kill in Italian bread crumbs, pan-fried in butter and wine\$19.95

BLACKENED or BRONZED GROUPEL McT's hot and spicy blackened grouper...Cajun style, the McT's way\$19.95

FRIED GROUPEL Fresh fried grouper as only McT's can. Or, if you prefer broiled or grilled, so be it\$18.95

SALMON Fresh Norwegian salmon, poached or broiled with a dill hollandaise sauce\$17.95

CRAB CAKES Four of McT's crab cakes, deep fried 'til golden\$18.95

GROUPEL OSCAR Grouper baked under cuts of asparagus, blue crabmeat and topped with a sauce béarnaise\$19.95

SCALLOPS Tender scallops served your way! Fried or sautéed\$18.95

OYSTERS Our famous oysters, fried\$17.95

McT's CATCH ALL (Chef's catch, at least a picture of success) Scallops, oysters, jumbo shrimp and filet of fish. Served fried or sautéed\$19.95

SURF & TURF of the day - Ask your server**Market Price**

TUNA Fresh and succulent prepared to your liking (Best - medium rare\$18.95

LAND AHOY !!!

PRIME TIME PRIME RIB, as you like it.
12 oz. thick.\$16.95 16 oz. thicker.\$18.95

S. O. S. or Ship to Shore 10 ounces of prime rib and two baked stuffed shrimp\$18.95

FILET MIGNON Tender 8 oz. cut; grilled the way you like it\$22.95

TOP SIRLOIN STEAK A 10 oz. cut, perfectly aged and grilled to perfection, topped with sautéed mushrooms\$15.95

PETITE SIRLOIN STEAK Our 8 oz. version served atop garlic bread with sautéed mushrooms ..\$14.95

STEAK AU POIVRE Our famous New York with sautéed mushrooms and a generous side of peppercorn sauce\$22.95

CHICKEN ROMANO Breast of chicken, fried and topped with our red sauce and mozzarella cheese. Mangia!\$15.95

ZYDECO CHICKEN Breast of chicken fried up Cajun style and served with a cool creamy bleu cheese ranch dressing\$15.95

CHICKEN MEXICANI Breast of chicken dredged in tortilla chips and fried, dressed with fresh lettuce, tomatoes, cheddar cheese, onions, sour cream and a dollop of guacamole\$14.95

CHICKEN PERFECTION Breast of chicken, bathed in egg and lightly seasoned flour, and fried ..\$14.95

BAR-B-QUE BREAST OF CHICKEN In McT's bar-b-que sauce, topped with bacon bits, Swiss cheese and scallions\$14.95

PASTA

SHRIMP AND SCALLOPS Tossed with fettuccini with choice of sauces...marinara, clam or spicy Cajun butter\$17.95

PASTA PRIMAVERA A vegetarian delight...fettuccine tossed with fresh mushrooms, squash and asparagus ..\$12.95 **With shrimp add \$5.00**

SHRIMP ALFREDO Jumbo shrimp the way Alfredo likes it... in a cream sauce with parmesan cheese served on a bed of spinach pasta\$16.95

SCAM-PI; noun; Italian; definition: Shrimp, prepared with white wine, butter, garlic - served on a bed of linguini\$16.95

SHRIMP MARIE Named after the Italian sailor's favorite pin-up girl and barmaid of the late 1800s. Jumbo shrimp engulfed in a sauce inclusive of tomato, onion, peppers, olives and mushrooms, plus a special garlic seasoning served on pasta ...\$17.95

BLACKENED CHICKEN Bosom of chicken, blackened and served on pasta and topped with a Cajun cream sauce\$15.95

DELUXE SEAFOOD PASTA Luscious lobster pieces, shrimp and scallops prepared with garlic white wine, butter & fresh vegetables, served with linguine. A Royal treat\$19.95

SWEET ENDINGS

THE FAMOUS SANIBEL MUD PIE
Erected on a foundation of Oreo Cookies and chocolate fudge, in a soaring expanse of Heavenly Hash ice cream, more fudge, Coffee ice cream, more Oreos, whipped cream and slivered almonds.
Truly infamous! A steal at \$5.95

KEY LIME PIE
The best in all the world! \$4.95

NEW YORK STYLE CHEESECAKE \$4.95

Ask about our **GATEAU DU JOUR**
Cake (or maybe pie) of the day \$4.95

COFFEE FOR DESSERT?

OUR #1 THE McNUDGE
An enticing blend of imported French brandy, Kahlua, & Dark Creme de Cacao - combined with our rich house blend and topped with whipped cream

Perhaps another favorite?
Irish? Keoke? Parisian? Jamaican?
Ask about the McNutty!

An 18% gratuity may be added to parties of 6 or more.

Home of the Sanibel Steamer

Almost too good to be true!
A combination of rock shrimp,
gulf shrimp, oysters, clams,
mussels, crawfish, snow crab -
And your choice of
Maine Lobster or
King Crab on top!

Market Price